

**Amendments to the Claims:**

This listing of claims will replace all prior versions and listings of claims in the application.

**Listing of Claims:**

1. (Withdrawn) A comestible food comprising a multi-component dough, the multi-component dough comprising:

- (a) a first unleavened dough planar region;
- (b) a second yeast leavened dough planar region; and
- (c) a filling or topping in contact with the first region;

wherein the first region differs from the second region in moisture content, fat content combinations thereof and wherein the multi-component dough is suitable for baking to provide a baked item having a crisp, flaky exterior layer derived from the second layer and a tender, soft inner layer derived from the first layer.

2. (Withdrawn) The comestible food of claim 1, wherein the second region has a moisture content of about 50 to 55 wt%, the first region has a moisture content of about 30 to 45 wt% and the ratio of thickness of the first region to the second region is about 1:0.5 to 0.05.

3. (Withdrawn) The comestible food of claim 1, The second region has a fat content of about 2 to 20 wt%, the first region having a fat content of about 5 to 25 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

4. (Withdrawn) The comestible food of claim 1 wherein the second region comprises 50 to 55 % water and about 2 to 20 wt% fat and the first region comprises about 30 to 45 % water and about 5 to 25 wt% fat and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

5. (Withdrawn) The baked comestible food comprising the product of baking the multi-component dough of claim 1.

6. (Withdrawn) The multi-component dough for a baked crust of claim 1 wherein the food is frozen and the first dough region comprises a sheeted layer and the second dough region comprises a sheeted layer.

7. (Withdrawn) The multi-component dough for a baked crust of claim 3 wherein the second dough layer comprises a moisture content of about 50 to 55 wt% and a fat content of about 2 to 20 wt% and the first dough layer comprises a moisture content of about 30 to 45 wt% and a fat content of about 5 to 25 wt%.

8. (Withdrawn) The multi-component dough for a baked crust of claim 1 wherein the second dough region is about 1 to 3.5 mm thick.

9. (Withdrawn) The multi-component dough for a baked crust of claim 1 wherein the first dough region is about 0.3 to 0.6 mm thick.

10. (Withdrawn) The multi-component dough for a baked crust of claim 1 wherein the second dough region and the first dough region comprise a formulation comprising wheat flour.

11. (Withdrawn) The multi-component dough for a baked crust of claim 1 wherein the multi-component comprises an edible barrier layer between the first dough region and second dough region.

12. (Withdrawn) The multi-component dough of claim 1 wherein the edible layer is an adhesive layer.

13. (Withdrawn) The multi-component dough of claim 1 wherein the edible layer is a moisture barrier layer.

14. (Withdrawn) The multi-component dough of claim 12 wherein an adhesive is selected from a group consisting of water and an aqueous dispersion of gelatinized starch.

15. (Withdrawn) The multi-component dough of claim 1 wherein the first dough layer comprises a laminated layer having four or more laminations and a fat content of about 5 to 25 wt%.

16. (Withdrawn) The multi-component dough of claim 15 wherein fat is selected from the group consisting of butter, margarine, vegetable oil, shortening, lard or mixtures thereof.

17. (Withdrawn) A comestible food comprising a multi-component dough, the multi-component dough comprising:

(a) a first lean formulation dough planar region having a thickness less than 0.8 mm;

(b) a second formulated dough planar region having a thickness of greater than about 1 mm;

wherein the first region differs from the second region in moisture content, fat content combinations thereof and wherein the multi-component dough is suitable for baking to provide a baked item having a crisp, flaky exterior layer derived from the first layer and a tender, soft inner layer derived from the second layer.

18. (Withdrawn) The comestible food of claim 17 wherein the second region has a moisture content of 50 to 55 wt%, the first region has a moisture content of about 30 to 45 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

19. (Withdrawn) The comestible food of claim 17 wherein the second region has a fat content of 2 to 20 wt%, the first region has a fat content of about 5 to 25 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

20. (Withdrawn) The comestible food of claim 17 wherein the first region comprises an unleavened layer and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

21. (Withdrawn) The comestible food of claim 17 wherein the second layer comprises a yeast leavened layer and the first layer is substantially free of leavening.

22. (Withdrawn) The baked comestible food multi-component dough comprising the product of baking the multi-component dough of claim 1.

23. (Withdrawn) The baked comestible food multi-component dough of claim 1 wherein the food is frozen and the first dough region comprises a layer and the second dough region comprises a layer.

24. (Withdrawn) The baked comestible food multi-component dough of claim 18 wherein the second dough layer comprises a moisture content of about 50 to 55 wt% and a fat content of about 2 to 20 wt% and the first dough layer comprises a moisture content of 30 to 45 wt% and a fat content of 5 to 25 wt%.

25. (Withdrawn) The baked comestible food multi-component dough of claim 21 wherein the thickness ratio of the first dough region to the second dough region is about 0.05 to 0.5:1.

26. (Withdrawn) The baked comestible food multi-component dough of claim 17 wherein the second dough region is about 1 to 3.5 mm thick.

27. (Withdrawn) The baked comestible food multi-component dough of claim 17 wherein the first dough region is about 0.3 to 0.6 mm thick.

28. (Withdrawn) The baked comestible food multi-component dough of claim 17 wherein both the first dough region and the second dough region comprise a formulation comprising wheat flour.

29. (Withdrawn) The baked comestible food multi-component dough of claim 17 wherein the multi-component dough comprises an edible layer between the first dough region and the second dough region.

30. (Withdrawn) The multi-component dough of claim 17 wherein the edible layer is an adhesive layer.

31. (Withdrawn) The multi-component dough of claim 17 wherein the edible layer is a moisture barrier layer.

32. (Withdrawn) The multi-component dough of claim 30 wherein an adhesive is selected from a group consisting of water and gelatinized starch.

33. (Withdrawn) The multi-component dough of claim 17 wherein the first dough layer comprises a laminated layer having four or more laminations and a fat content of about 5 to 25 wt%

34. (Withdrawn) The multi-component dough of claim 33 wherein fat is selected from the group consisting of butter, margarine, vegetable oil, shortening, lard or mixtures thereof.

35. (Currently Amended) A comestible food item comprising:

(a) a multi-component dough comprising:

(i) a first unleavened outer dough layer having a thickness less than about 0.9 mm; and

(ii) a second yeast leavened inner dough layer having a moisture content of at least about 50 wt% having a thickness of greater than 1 mm; and

(b) a filling portion in contact with the second ~~dough~~ inner layer;

wherein the multi-component food item is suitable for baking to provide a baked item having a crispy and flaky crust outer layer corresponding to the first dough layer and a soft inner bread layer corresponding to the second dough layer.

36. (Currently Amended) The ~~multi-component~~ comestible food item of claim 35 wherein the multi-component dough layer enrobes the filling portion to form a pouch-type sandwich food item.

37. (Currently Amended) The ~~multi-component~~ comestible food item of claim 35 wherein the multi-component dough layer forms a pizza crust and the filling portion forms a pizza topping in contact with the second dough layer.

38. (Currently Amended) ~~The baked comestible food comprising the product of baking the multi-component dough of claim 35~~ The comestible food item of claim 35 wherein the food item is baked.

39. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the food is frozen and the second dough ~~region~~ comprises a layer and the first dough region comprises a layer.

40. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the second layer comprises a moisture content of about 50 to 55% and a fat content of about 2 to 20%.

41. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the first dough layer comprises a moisture content of less than about 45%.

42. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the thickness ratio of first dough region to the second dough region is about 0.05 to 0.5:1.

43. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the second dough ~~region~~ layer is about 1 to 3.5 mm thick.



44. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the first dough ~~region~~ layer is about 0.3 to 0.6 mm thick.

45. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the second dough region and the first dough region comprise a formulation comprising wheat flour.

46. (Currently Amended) The ~~multi-component dough for a baked crust~~ comestible food item of claim 35 wherein the multi-component dough comprises an edible layer between the first dough region and the second dough region.

47. (Currently Amended) The ~~multi-component dough~~ comestible food item of claim ~~35~~ 46 wherein the edible layer is an adhesive layer.

48. (Currently Amended) The ~~multi-component dough~~ comestible food item of claim ~~35~~ 46 wherein the edible layer is a moisture barrier layer.

49. (Currently Amended) The ~~multi-component dough~~ comestible food item of claim ~~48~~ 47 wherein an adhesive is selected from a group consisting of water and an aqueous dispersion of gelatinized starch.

50. (Currently Amended) The ~~multi-component dough~~ comestible food item of claim 35 wherein the first dough layer comprises a laminated layer having four or more laminations and a fat content of about 2 to 20%.

51. (Currently Amended) The ~~multi-component dough~~ comestible food item of claim 50 wherein fat is selected from the group consisting of butter, margarine, vegetable oil, shortening, lard or mixtures thereof.

52. (Withdrawn) A method of making a comestible food comprising a multi-component dough, the method comprising:

(a) forming a structure having at least:

(i) a first formulation dough planar region having a thickness less than 0.8 mm; and

(ii) a second formulated dough planar region having a thickness of greater than about 1 mm;

(b) heating the structure to a temperature sufficient to change water content, by at least 1 wt.-%, in a region forming the multi-component dough;

wherein in the multi-component dough the first region differs from the second region in moisture content, fat content combinations thereof and wherein the multi-component dough is suitable for baking to provide a baked item having a crisp, flaky exterior layer derived from the first layer and a tender, soft inner layer derived from the second layer.

53. (Withdrawn) The method of claim 52 wherein the structure is heated to a temperature of at least 170°F.

54. (Withdrawn) The method of claim 52 wherein the structure is heated with a metallic planar heated surface.

55. (Withdrawn) The comestible food of claim 53 wherein the second region has a moisture content of 50 to 55 wt%, the first region has a moisture content of about 30 to 45 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

56. (Withdrawn) The method of claim 52 wherein the second region has a fat content of 2 to 20 wt%, the first region has a fat content of about 5 to 25 wt% and the ratio of thickness of the second region to the first region is about 1:0.5 to 0.05.

57. (Withdrawn) The method of claim 52 wherein the first region comprises an unleavened layer and the ratio of thickness of the second region to the second region is about 1:0.5 to 0.05.



58. (Withdrawn) The method of claim 52 wherein the second layer comprises a yeast leavened layer and the first layer is substantially free of leavening.

59. (Withdrawn) The method of claim 52 wherein the second dough layer comprises a moisture content of about 50 to 55 wt% and a fat content of about 2 to 20 wt% and the first dough layer comprises a moisture content of 30 to 45 wt% and a fat content of 5 to 25 wt%.

60. (Withdrawn) The method of claim 52 wherein the thickness ratio of the first dough region to the second dough region is about 0.05 to 0.5:1.

61. (Withdrawn) The method of claim 52 wherein the second dough region is about 1 to 3.5 mm thick.

62. (Withdrawn) The method of claim 52 wherein the first dough region is about 0.3 to 0.6 mm thick.

63. (Withdrawn) The method of claim 52 wherein the multi-component dough comprises an edible layer between the first dough region and the second dough region.

64. (Withdrawn) The method of claim 52 wherein the edible layer is a moisture barrier layer.